



## Private Dining

### 3 COURSE MENU

#### STARTERS

Burrata, pickled beetroots & radishes

Sauté squid & chorizo, broad beans, mojo verde

Toasted brioche, morcilla, pine nuts, lardo & poached egg

#### MAINS

Smoked sundried tomato pappardelle & roast king oyster mushrooms

Pan fried seabass, saffron risotto & chives

Grilled bavette, asparagus & smoked bone marrow butter

#### DESSERTS

Dark chocolate marquise & bitter orange sorbet

Quince & almond tart, yoghurt ice cream

Truffled brie & honey on walnut toast

*2 Courses £28 per person, 3 Courses £34 per person  
(Excluding 12.5% optional gratuity)*